

**PROCESS OF MANUFACTURING LOW PROTEIN FLOUR PASTA**

**ABSTRACT**

The invention is directed to a method of producing a dried pasta from low protein flour and to the dried pasta produced from the low protein flour. Low protein flour and water are blended to produce a pasta dough with a moisture content of about 25 to about 45 percent. The low protein flour has a protein level less than about 10 percent and the pasta dough does not contain significant amounts of a texture enhancing agent. The pasta dough is extruded into a desired pasta shape. The desired pasta shape is dried at a temperature of at least 75°C and a relative humidity of at least about 70 percent for a time sufficient to produce a dried pasta with a finished moisture content of about 8 to about 13 percent. The dried pasta is produced has a textural firmness, after cooking, of about 12 to about 21 kgf (kilograms shear force).